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(51) INT CL⁶

A61K 35/78

(52) UK CL (Edition Q)

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U1S S2410

(56) Documents Cited

EP 0681029 A EP 0606599 A DE 002749274 A
US 5286506 A

(58) Field of Search

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INT CL⁶ A61K 35/78
ONLINE: EPODOC, JAPIO, PHARM, WPI

(54) Abstract Title

Use of hop extracts against botulism

(57) Hop extracts are useful as an antibacterial agent against the dangerous pathogens Clostridium botulinum and Clostridium difficile at levels below that at which a flavor from the acids contained therein is objectionable. More specifically, a process and associated product is described herein, comprising applying a solution of hop extract to a food, beverage or other medium so that the final concentration of hop ingredients is about 1 ppm or higher in order to inhibit the growth of Clostridium botulinum and/or Clostridium difficile.

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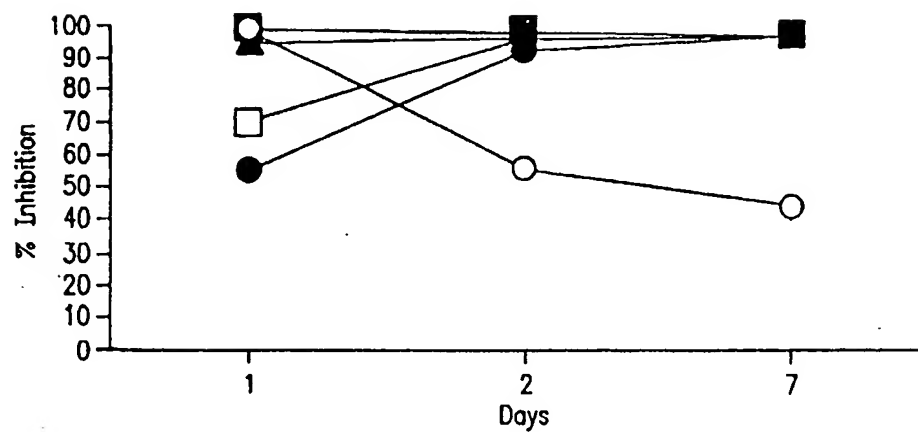


FIG. 1A

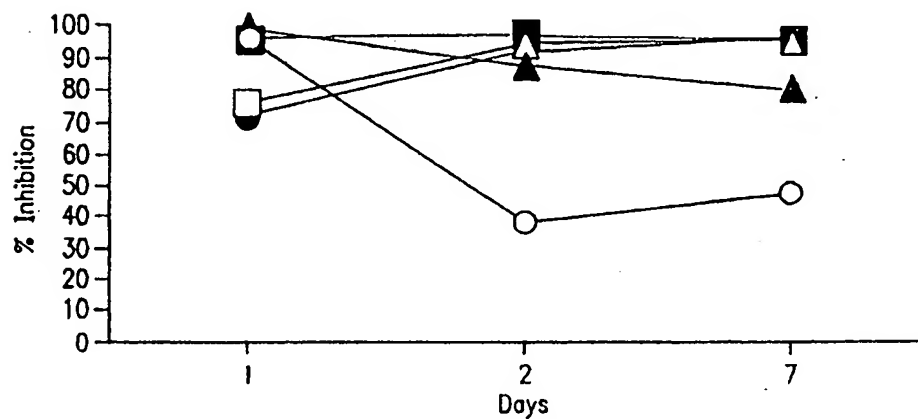
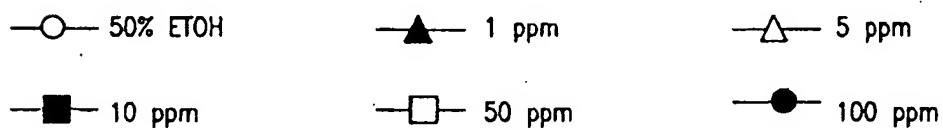
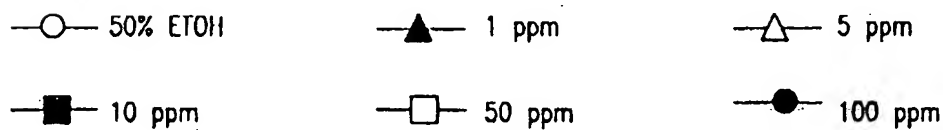


FIG. 1B



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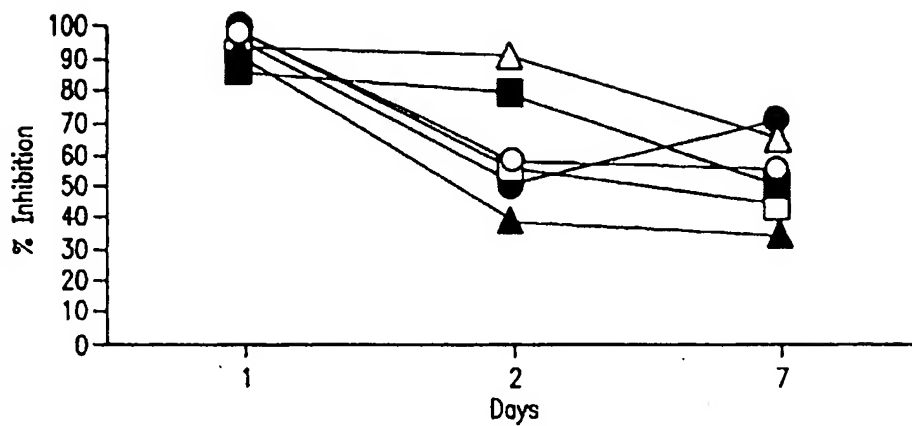


FIG. 1C

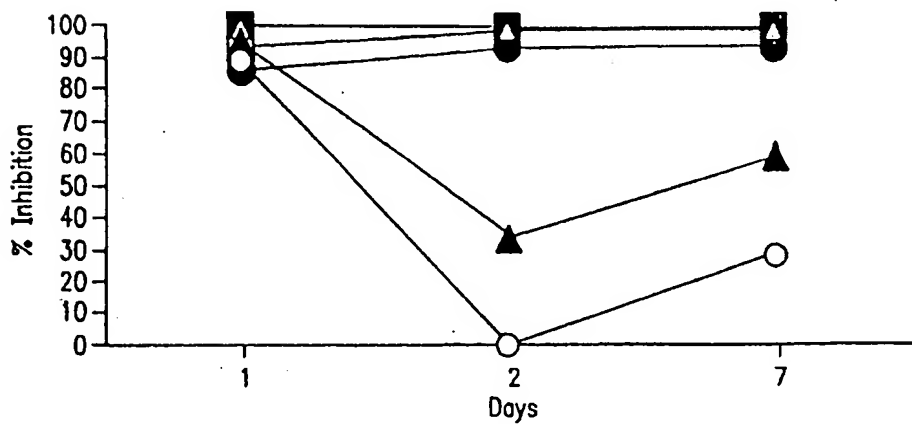
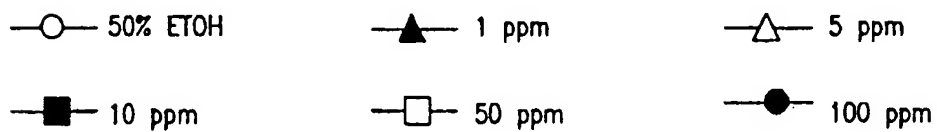
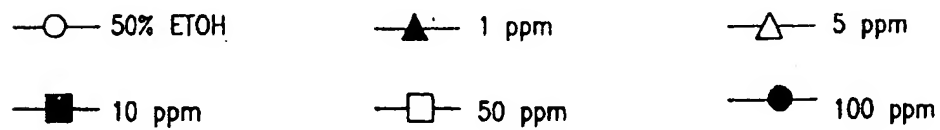


FIG. 2A



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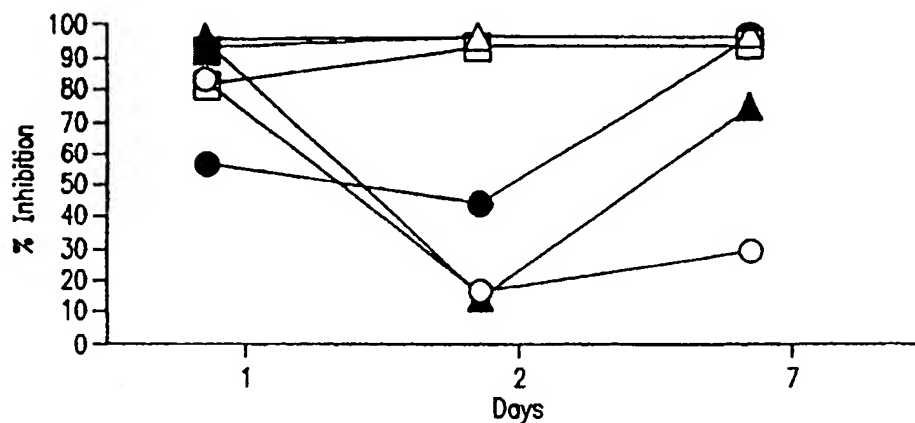


FIG. 2B

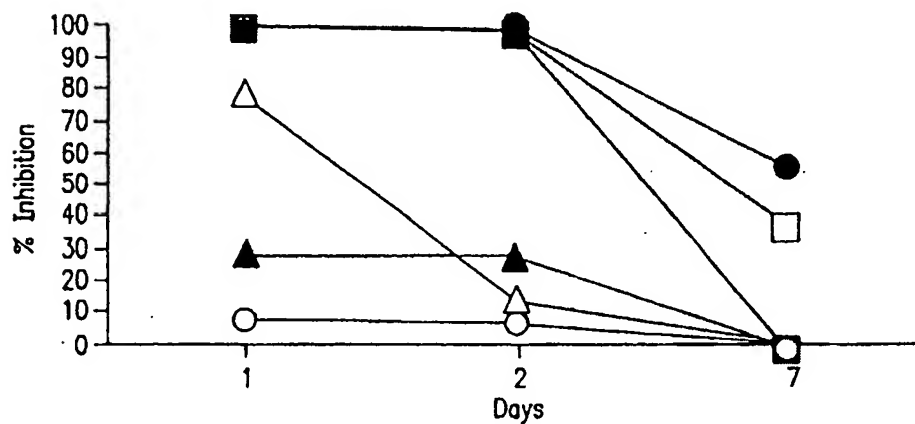
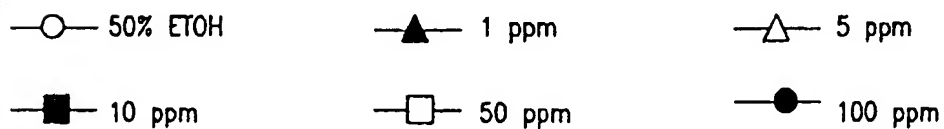
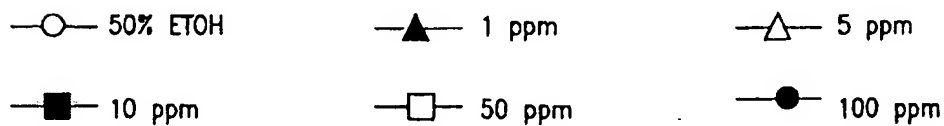


FIG. 2C



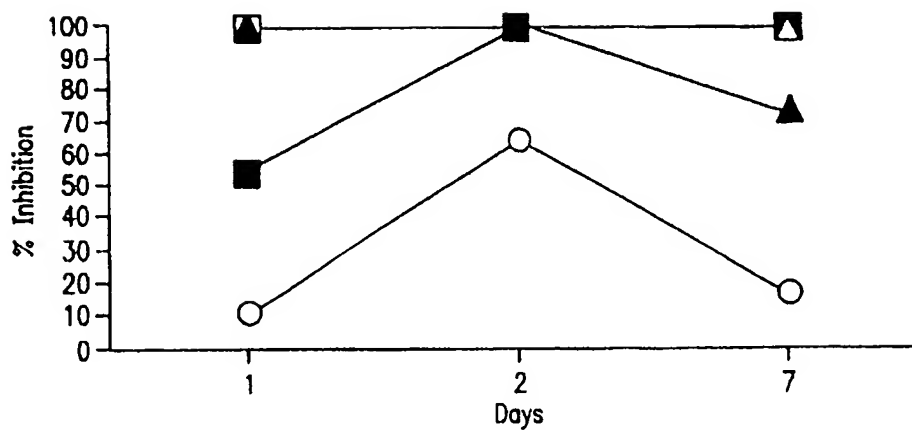


FIG. 3A

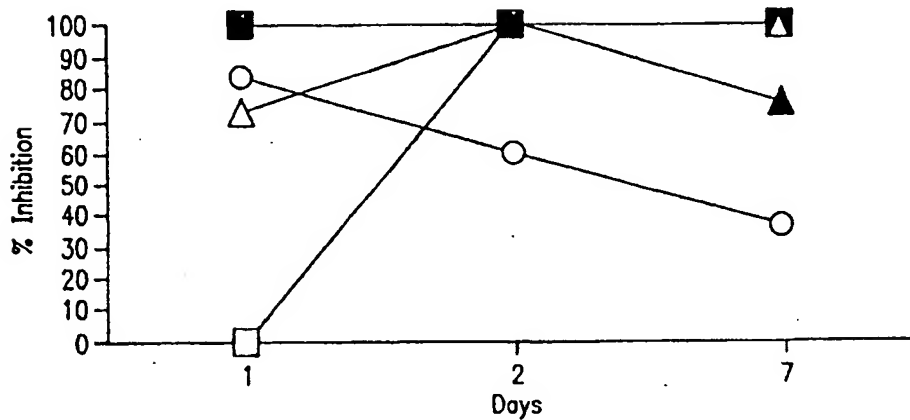
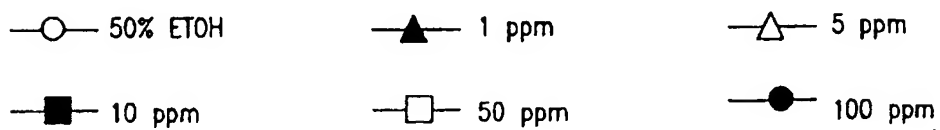
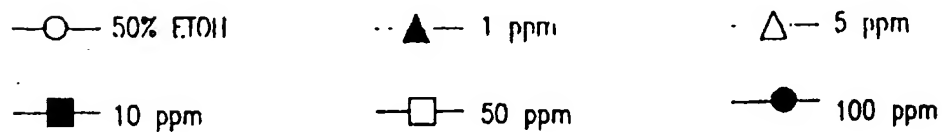


FIG. 3B



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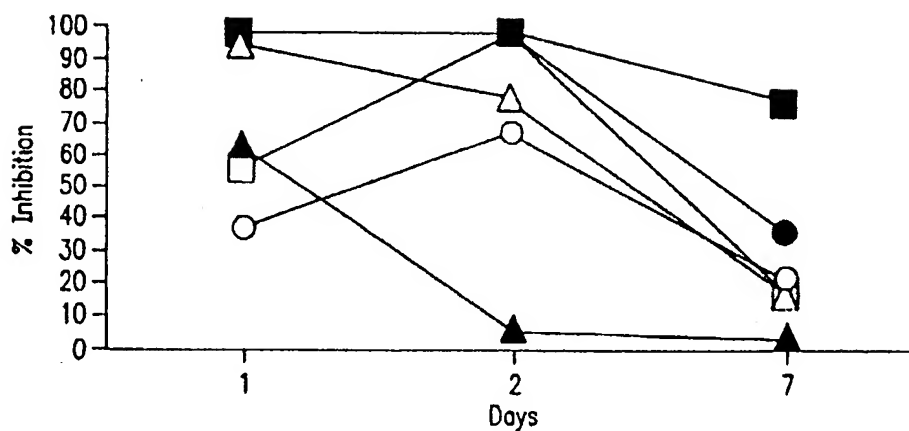


FIG. 3C

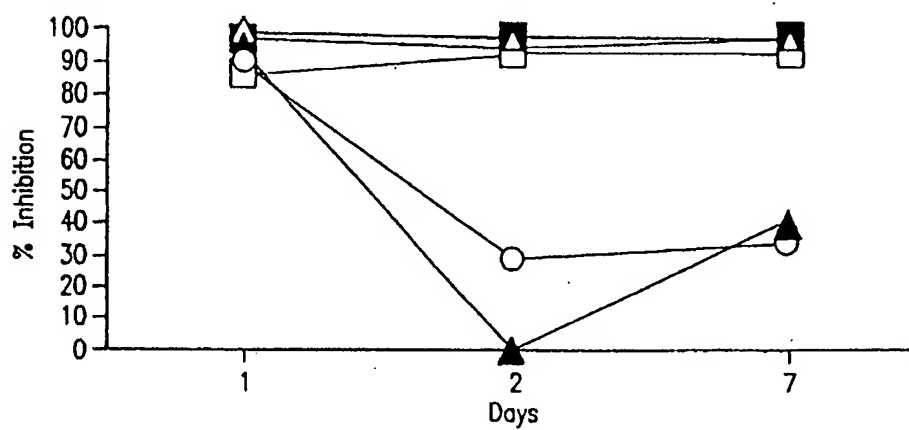
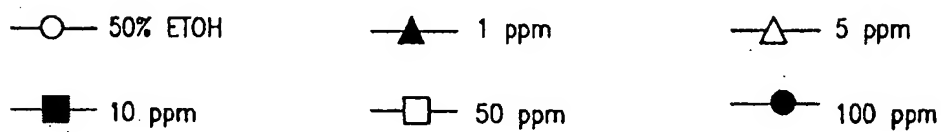
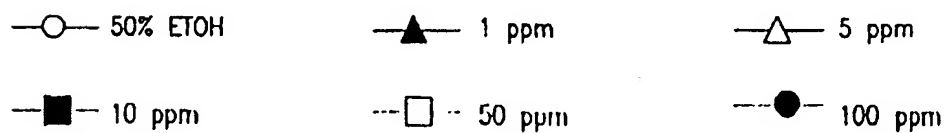


FIG. 4A



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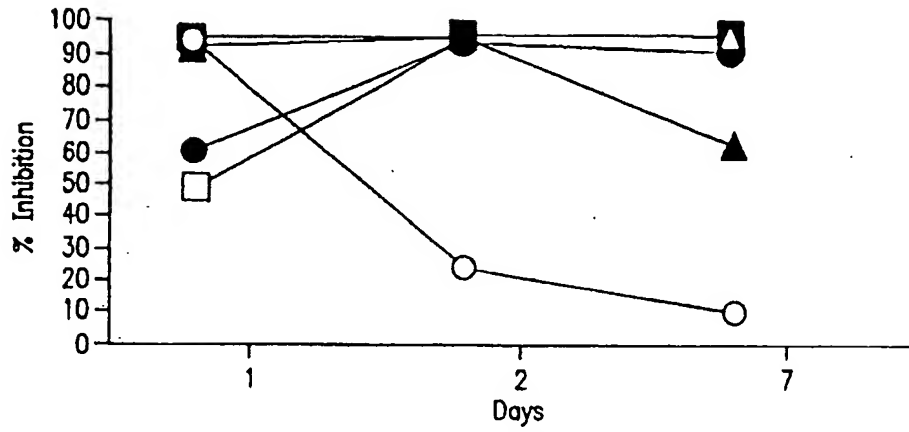


FIG. 4B

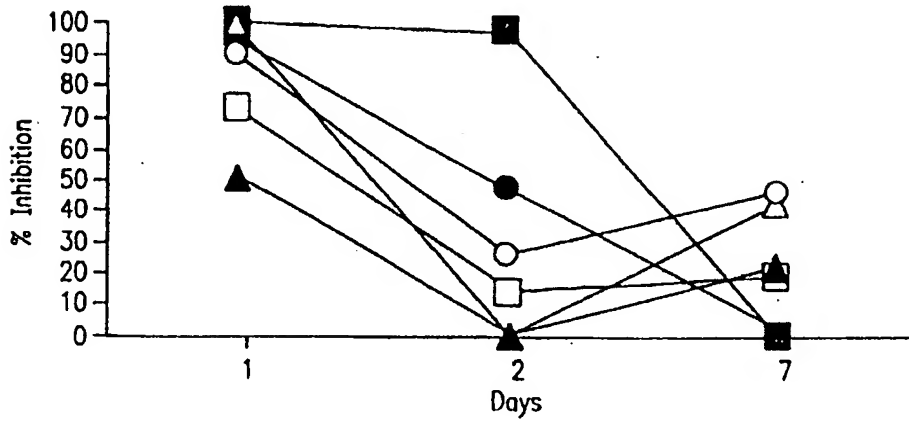
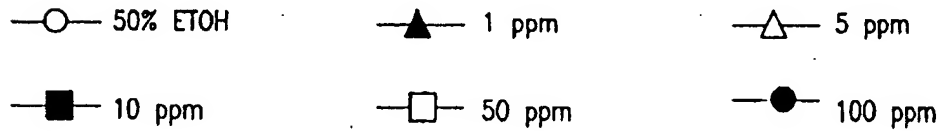
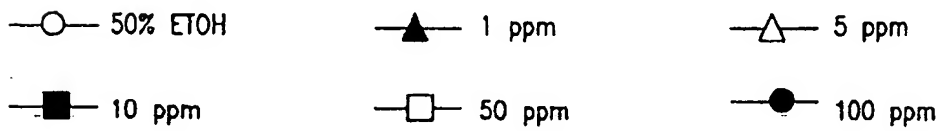


FIG. 4C



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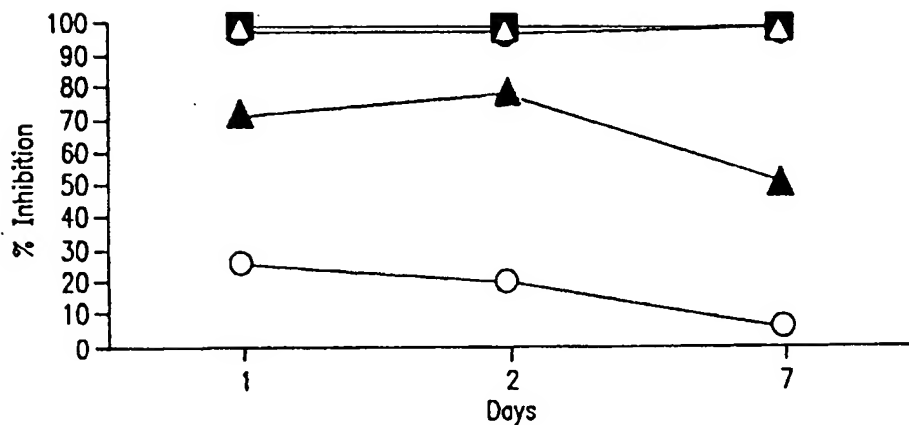


FIG. 5A

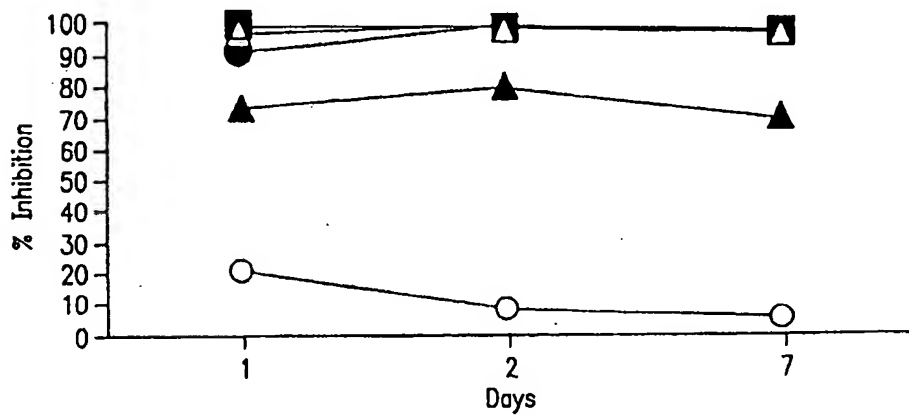
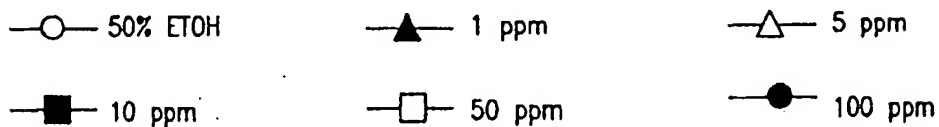
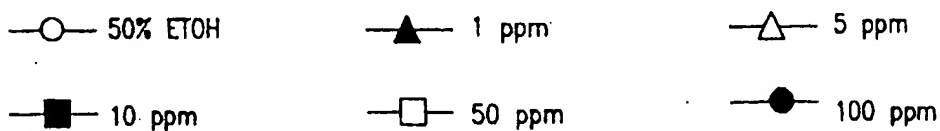


FIG. 5B



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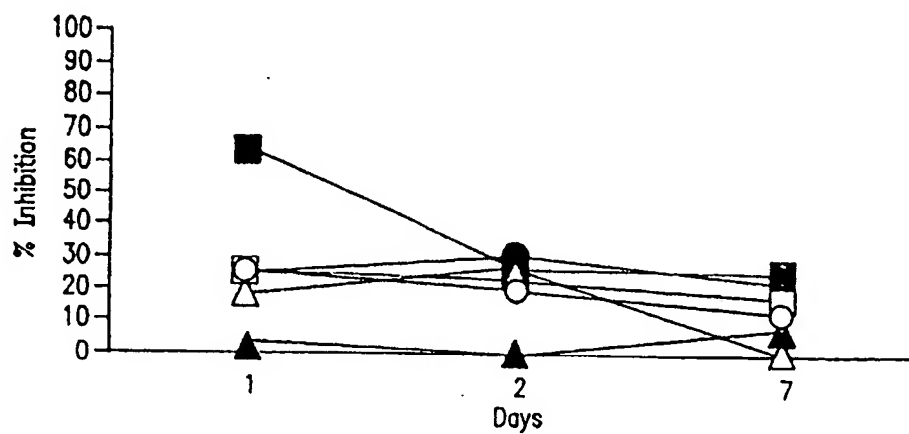


FIG. 5C

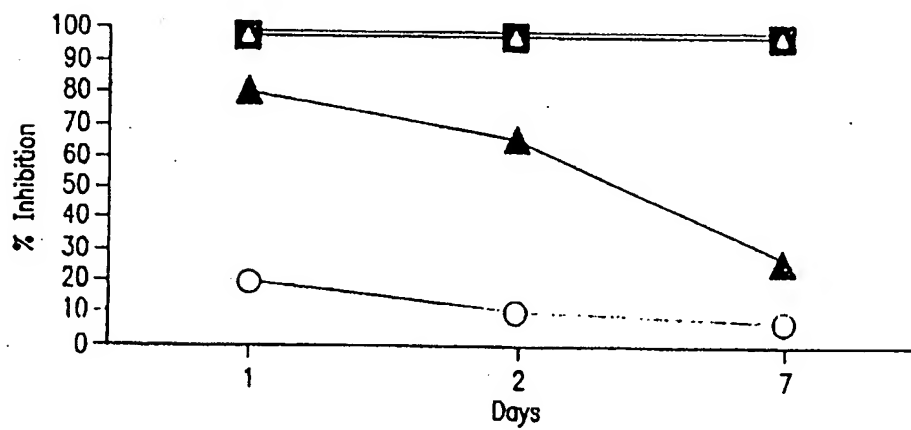
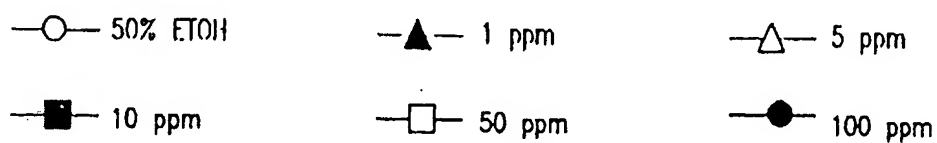
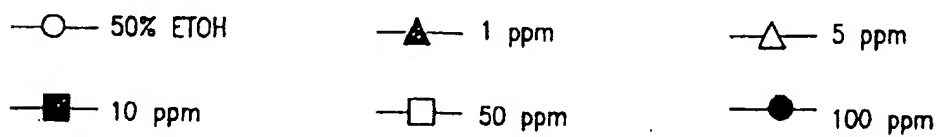


FIG. 6A



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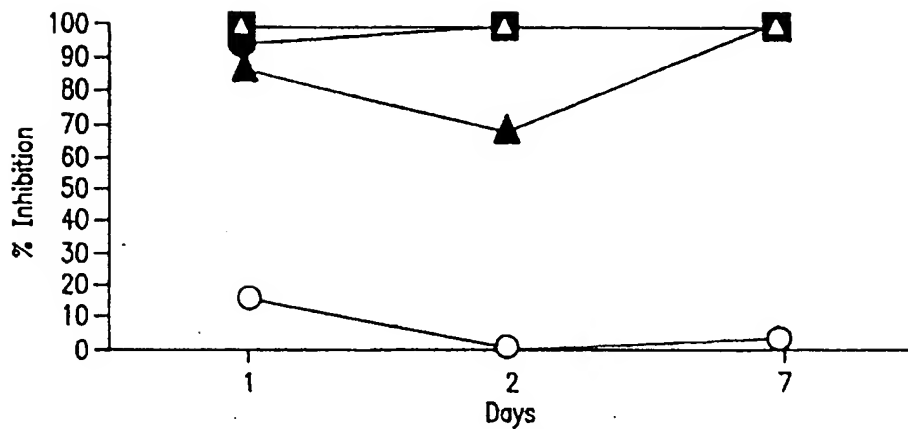


FIG. 6B

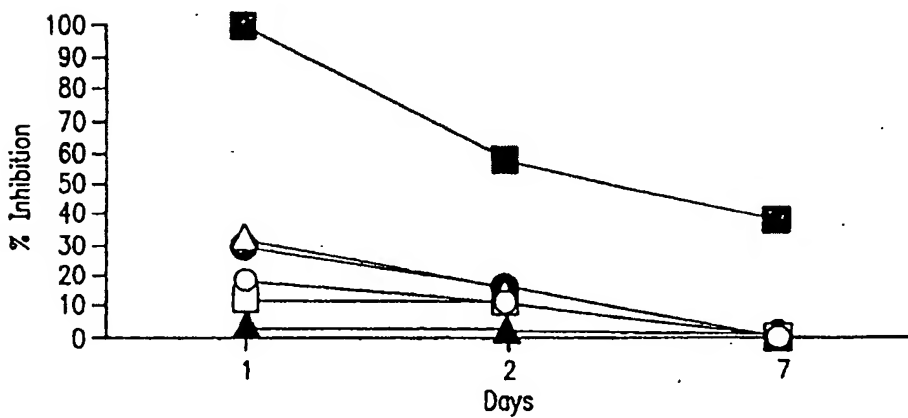
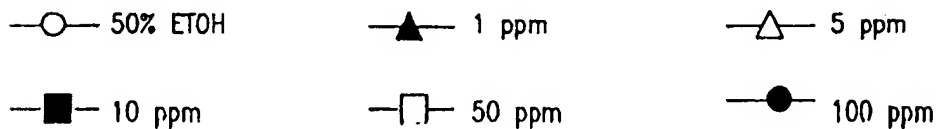
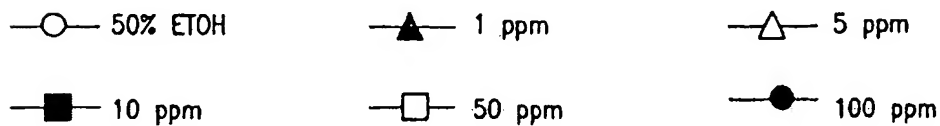


FIG. 6C



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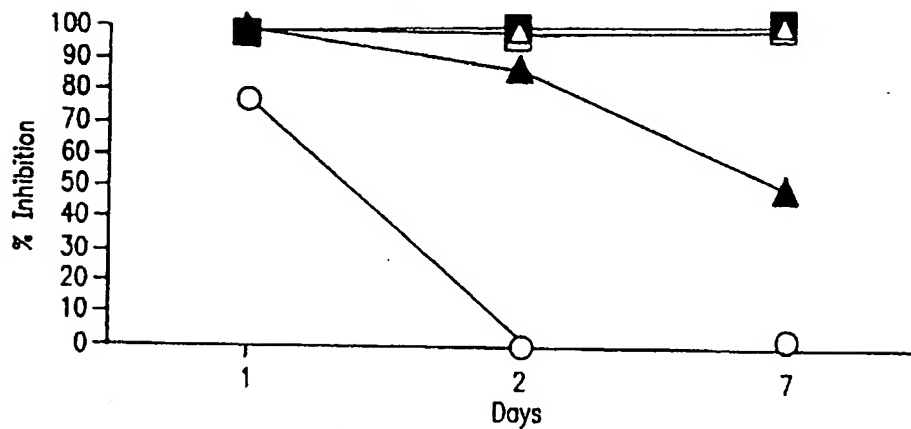


FIG. 7A

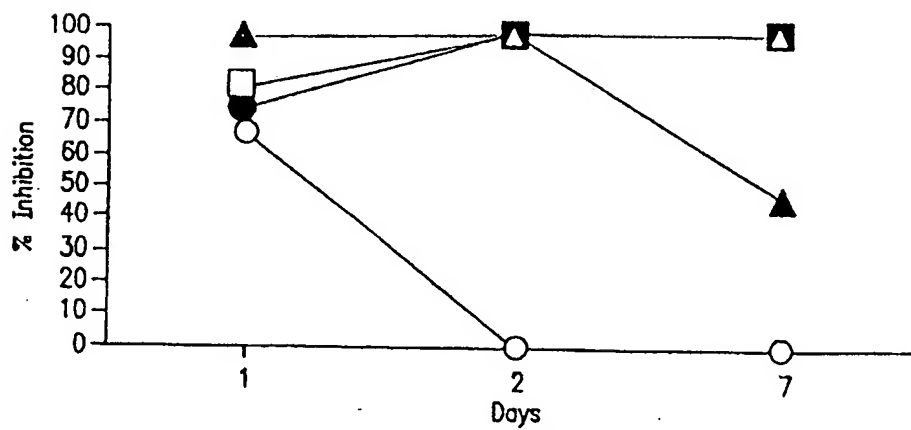
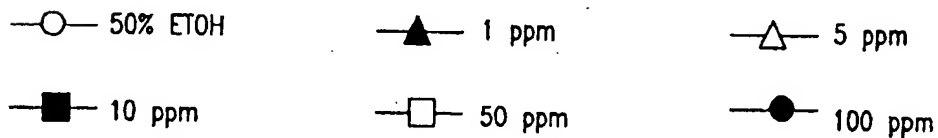
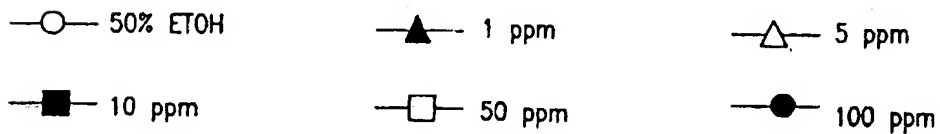


FIG. 7B



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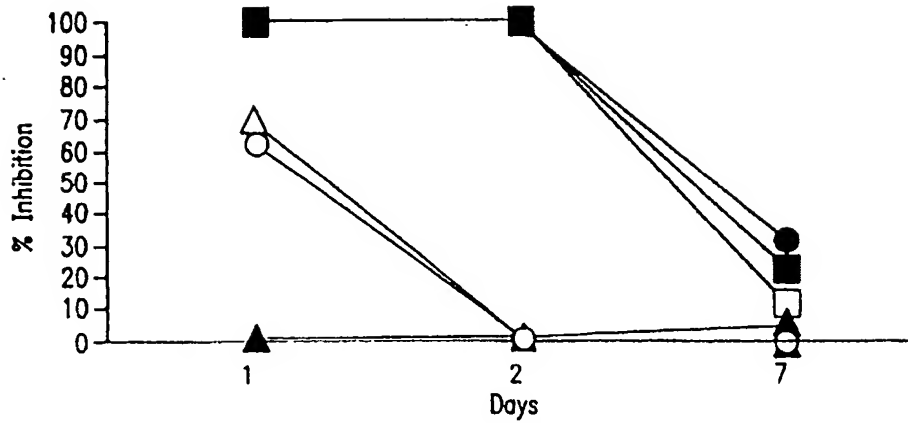


FIG. 7C

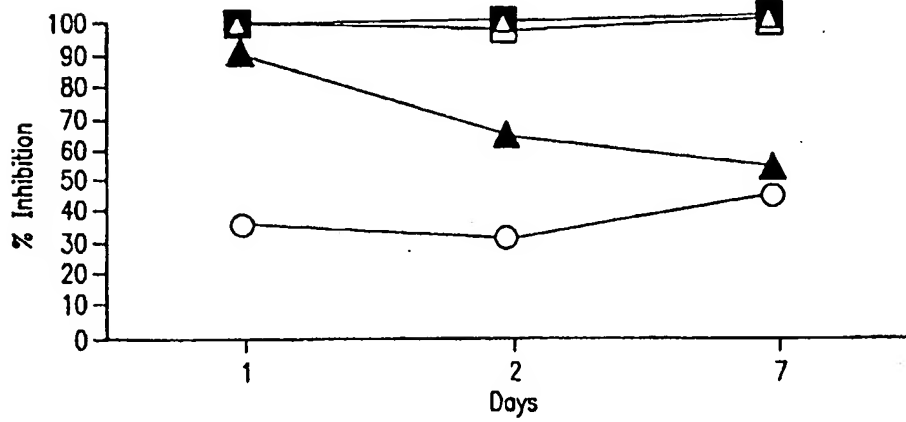
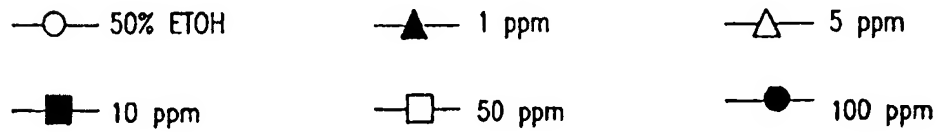
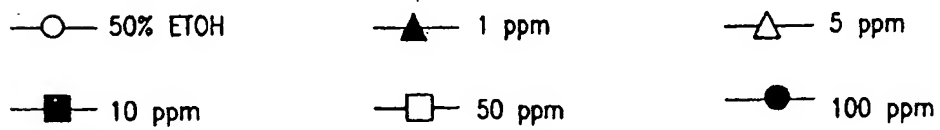


FIG. 8A



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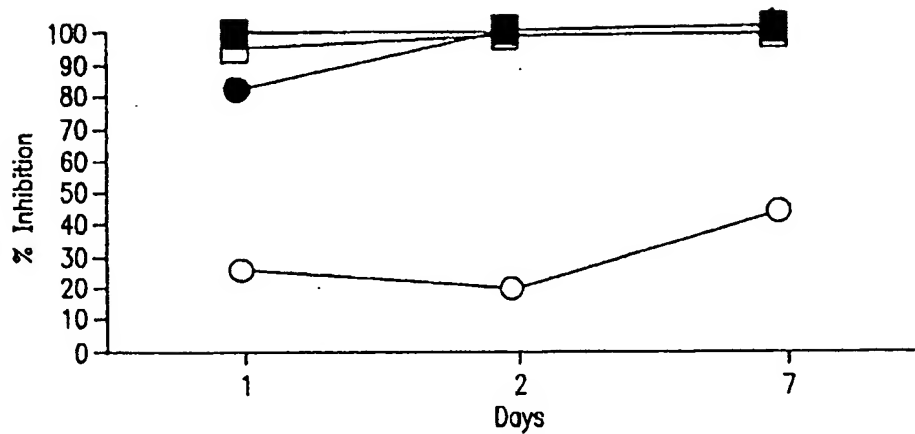


FIG. 8B

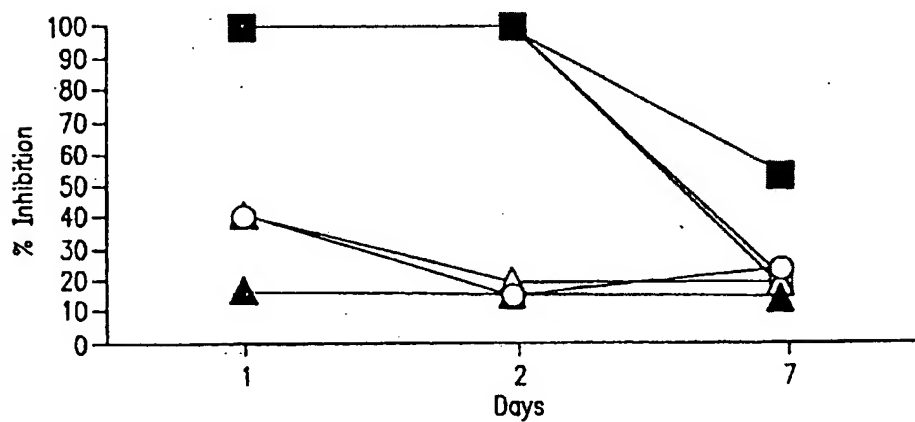
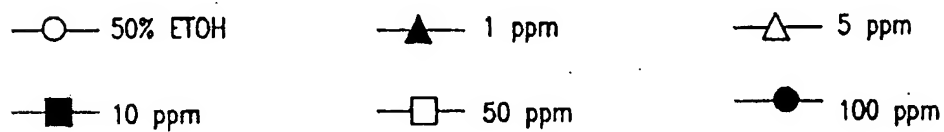
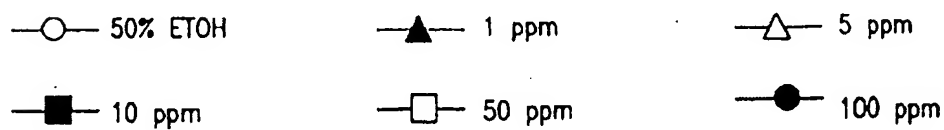


FIG. 8C



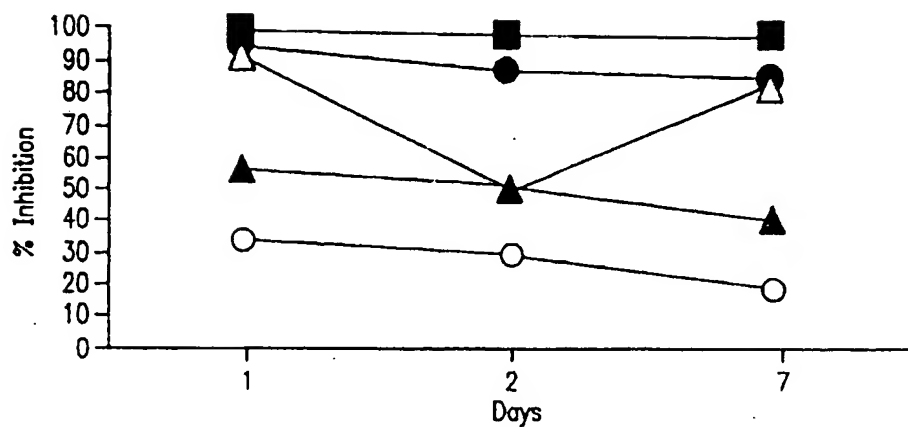


FIG. 9A

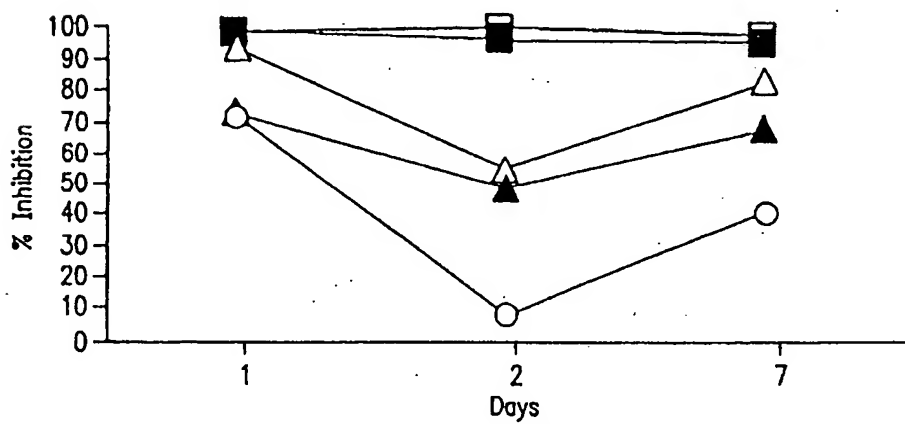
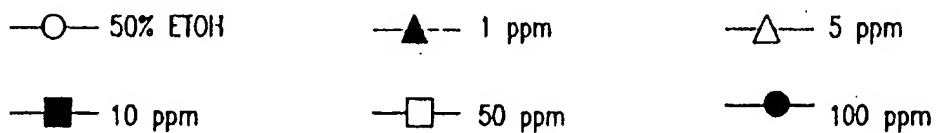
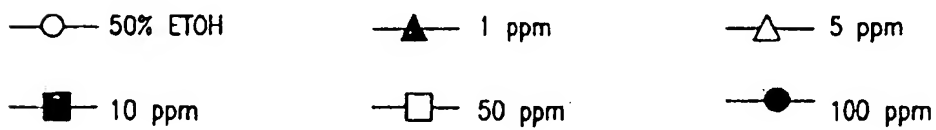


FIG. 9B



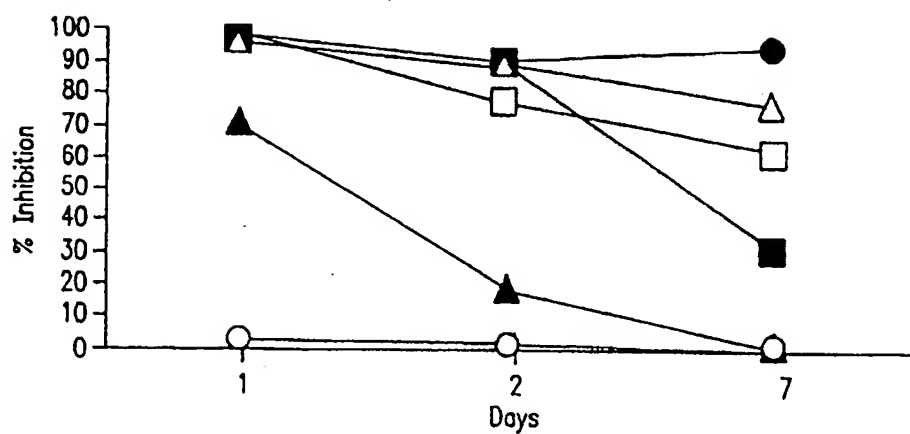


FIG. 9C

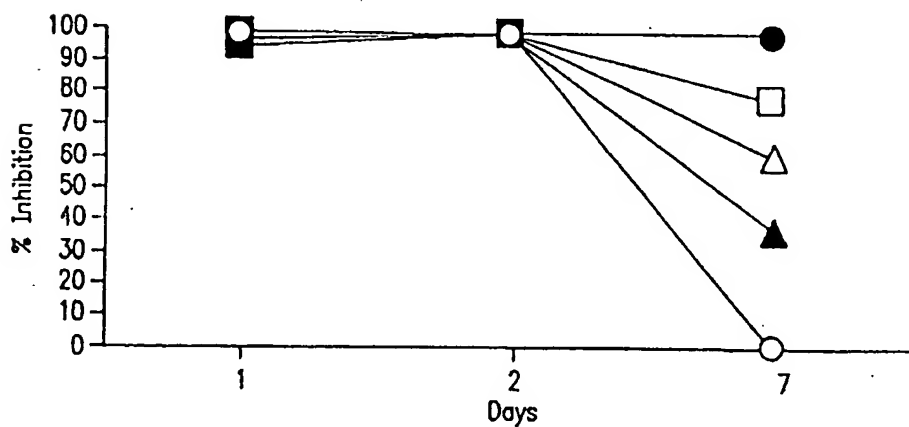
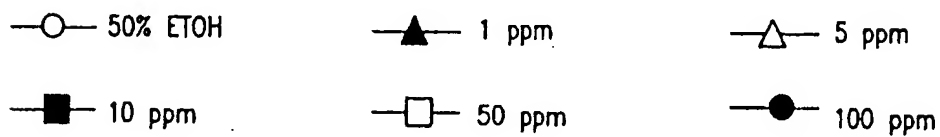
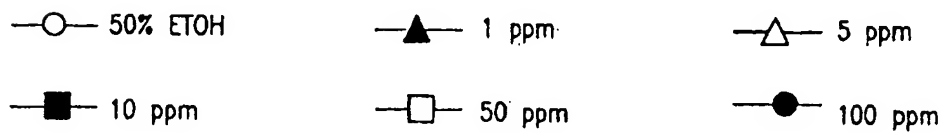


FIG. 10A



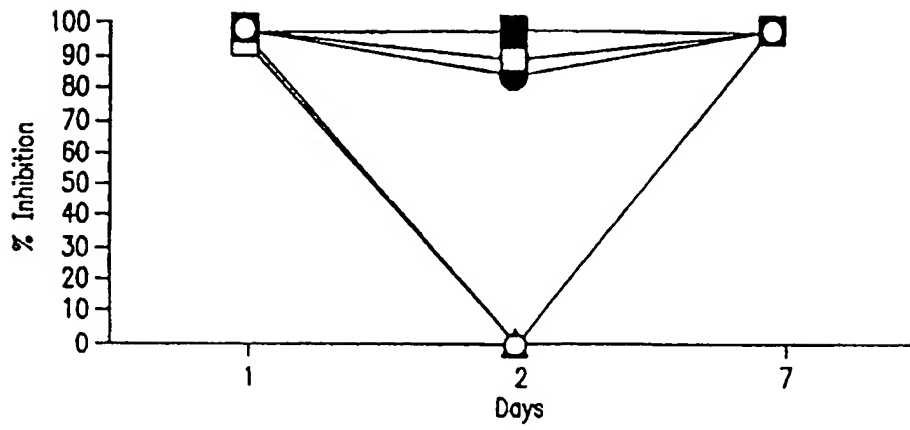


FIG. 10B

—○— 50% ETOH

—▲— 1 ppm

—△— 5 ppm

—■— 10 ppm

—□— 50 ppm

—●— 100 ppm

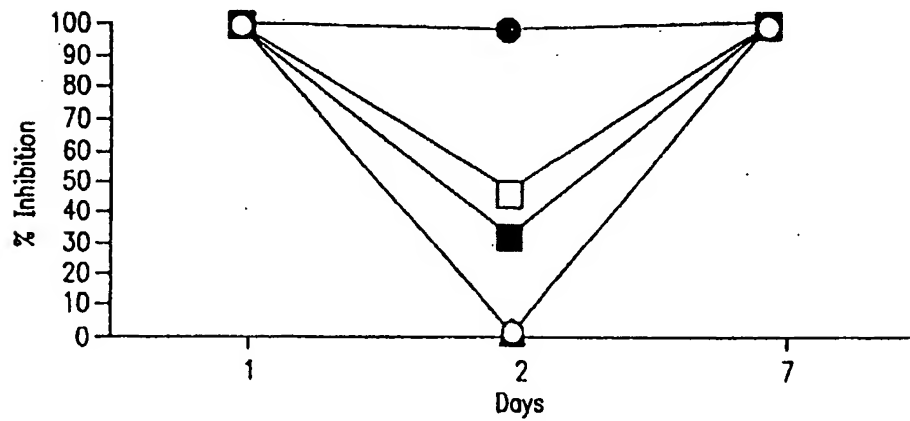


FIG. 10C

—○— 50% ETOH

—▲— 1 ppm

—△— 5 ppm

—■— 10 ppm

—□— 50 ppm

—●— 100 ppm

ANTIMICROBIAL ACTIVITY OF HOPS EXTRACT
AGAINST
CLOSTRIDIUM BOTULINUM AND CLOSTRIDIUM DIFFICILE

The present invention relates to the use of hop extracts for controlling Clostridium botulinum and Clostridium difficile.

The most prevalent groups of bitter acids found as components of hops are the alpha-acids and beta-acids, also referred to as humulones and lupulones, respectively. Both contribute bitterness to beer, but the alpha-acids are much more intense in this regard than the beta-acids. Producers of hop extracts have recently used liquid carbon dioxide under supercritical conditions. A by-product of the operation is a product which contains approximately 61 weight percent beta-acids, the remainder consisting essentially of other hop resins.

Quite apart from their use in beer, hops and hop acids have also been recognized as microbial inhibitors. More specifically, hop acids and resins have been shown to be primarily active against some gram positive bacteria and Mycobacteria. Activity against gram negative bacteria is far less pronounced. It has been suggested that the reduced effect was due to induced permeability of the cell membrane in gram positive bacteria, but was inactivated by the serum phosphatides in gram negative bacteria. Arch. Mikrobiol. 94, pp. 159-171, 1973.

Other more recent references have been identified, such as U.S. Patent No. 5,286,506 (1994) and Larson, Yu, Price, Haas and Johnson, International Journal of Food Microbiology, 1996, which report on the use of beta acids as extracted from hops for controlling Listeria. More specifically, 6 to 50 ppm of beta acids, as extracted from hops, was found in media to protect against Listeria monocytogenes contamination, while in foods, depending on the specific food, higher levels (100-300 ppm) were necessary.

Attention is also directed to the following references: Agricultural and Biological Chemistry, Vol. 49, No. 2, pp 399-404 (1985) which discloses that humulone, lupulone and related compounds were found to have antifungal activities; Dissertation Abstracts, Vol. 53-08B, 1991, pp. 3861, reports that compounds derived from hops possess antibacterial activity, and more specifically, the antibacterial

1 activity against Lactobacillus brevis was found to be pH-dependent; Journal of the
2 Institute of Brewing, 99 (5) 405-411 (1993) reports on the results of studies
3 investigating the ability of hop acids to inhibit beer spoilage activity; Journal of the
4 Institute of Brewing, 99 (1) 43-48 (1993) reports on the antibacterial activity of hop
5 bitter resins derived from recovered hopped worts. More specifically, strains of
6 thermophilic Bacillus spp were identified which failed to grow in certain sweet worts
7 derived from mashes to which centrate (recovered hop wort) had been added; J. Food
8 Prot. Vol 57, No. 1, pp 59-61 (1994) reports on the antimicrobial activity of hop resins
9 against Streptococcus salivarius. The two hop resins used were iso-alpha acid and
10 beta resin; Agric. Biol. Chem., Vol. 49, No. 2, pp. 399-403 (1985) discloses that
11 humulone, lupulone and related compounds as having antifungal activities; Lebensm.
12 Ind. Vol. 28, No. 7, pp. 311-315 (1981) reports that tests showed that hop extract and
13 isomerized hop extract have similar anti-microbial properties like hops, but the
14 antimicrobial effect of the hops in beer production was low. J. Appl. Bacteriol., Vol.
15 72, No. 4, pp. 327-324 (1992) considered the antibacterial effect of weak acids
16 derived from the hop plant Humulus lupulus. The antibacterial activity of trans-
17 isohumulone was about 20 times greater than that of humulone, 11 times greater than
18 colupulone, and nine times greater than that of trans-humulonic acid when the degree
19 of ionization was taken into account.

20 However not all gram positive bacteria are sensitive to hop resins as is well
21 known to the Brewer and see J. Fernandez and Will Simpson in J. App Bacteriology,
22 75 315-319 (1993). Also G. Haas and B. Barsoumian in J. Food Protection 57, 59-61
23 (1994) worked with a strain of Bacillus subtilis which was resistant.

24 None of the art noted above deals with the control of botulism, which is well-
25 known as an acute intoxication manifested by neuromuscular disturbances after
26 ingesting food containing a toxin elaborated by Clostridium botulinum. The causative
27 agent is actually one of several types of exotoxins elaborated by the sporulating,
28 anaerobic bacillus Clostridium botulinum, which causes human poisoning. Botulinum
29 toxins are highly poisonous proteins resistant to digestion by gastrointestinal
30 enzymes. Clostridium difficile is one of the major causes of diarrheal disease

1 particularly in elderly humans treated with antibiotics. Very few antibiotics are
2 effective and treatment of this infection is difficult at best. Only vancomycin of the
3 well known antibiotics seems to be useful in treatment. Helicobacter pylori is a
4 common cause of gastric ulcers and chronic active gastritis in humans. Ulcer relapses
5 are common in humans treated with antibiotics or bismuth nitrate. Other intervention
6 strategies have to be sought and a nutritional or dietetic approach would be highly
7 desirable.

8 The present invention relates to the discovery that hops extract or the
9 components of hops extract are useful as an antibacterial agent against dangerous
10 pathogens Clostridium botulinum and Clostridium difficile. More specifically, a
11 process and associated product is described herein, comprising applying at least about
12 1 ppm or greater, by weight, of beta acids, or hop extracts to inhibit growth of
13 Clostridium botulinum and Clostridium difficile. Medications, disinfectant solutions
14 or pharmaceutical compositions containing these materials may also be used.

15 Figs. 1A, 1B and 1C illustrate the inhibition of Clostridium botulinum 56A by
16 hop extracts "a" (41% beta, 12% alpha and 47% desoxy alpha, hop oils and hop
17 waxes), "b" (65% w/v beta acids) and "c" (6% w/v post beta-acids in Tween 80), at
18 different concentrations in ethanol (50%) solution.

19 Figs. 2A, 2B and 2C illustrate the inhibition of Clostridium botulinum 62A by
20 hop extracts a, b and c, as described above.

21 Figs 3A, 3B and 3C illustrate the inhibition of Clostridium botulinum 213B by
22 hop extracts a, b and c, as described above.

23 Figs. 4A, 4B and 4C illustrate the inhibition of Clostridium botulinum
24 Lamanna-Okra B by hop extracts a, b and c, as described above.

25 Figs 5A, 5B and 5C illustrate the inhibition of Clostridium botulinum Alaskan
26 E by hop extracts a, b and c, as described above.

27 Figs 6A, 6B and 6C illustrate the inhibition of Clostridium botulinum Beluga
28 E by hop extracts a, b and c, as described above.

29 Figs 7A, 7B and 7C illustrate the inhibition of Clostridium botulinum 17 by
30 hop extracts a, b and c, as described above.

1 Figs 8A, 8B and 8C illustrate the inhibition of Clostridium botulinum 4848B
2 by hop extracts a, b and c, as described above.

3 Figs 9A, 9B and 9C illustrate the inhibition of Clostridium difficile 43255 by
4 hop extracts a, b and c, as described above.

5 Figs 10A, 10B and 10C illustrate the inhibition of Clostridium difficile 10463
6 by hop extracts a, b and c, as described above.

7 The present invention relates to the discovery that hop extracts or fractions are
8 useful as a preservative inhibiting the pathogens Clostridium botulinum and
9 Clostridium difficile as agents to prevent illness caused by said pathogens. Three
10 different hop extracts were evaluated to demonstrate the broad applicability of the
11 present invention.

12 The hop extracts as used herein may comprise solvent extracted hops, or liquid
13 CO₂ or supercritical CO₂ gas extracted hops. Particularly preferred are CO₂ liquid or
14 CO₂ critical gas extracts. Generally, the hop extracts are added to a food product or
15 other vehicle, in solution, to achieve at least about one part per million, by weight, of
16 beta acids in the GI tract or stomach. Amounts less than about 1 ppm, by weight, beta
17 acids, does not appear to provide protection against Clostridium botulinum and
18 Clostridium difficile. The solution preferably contains about 5 ppm - 100 ppm, by
19 weight, of beta acids. The upper level is dictated by taste and solubility.

20 Figs. 1-10 collectively illustrate the experimental results confirming the
21 antimicrobial effects disclosed herein. More specifically, and as noted above in the
22 brief description of the drawings, Figs. 1A through 10A reference the use of hop
23 extract "a", which contained 41 % beta, 12 % alpha and the remaining 47% contained
24 a mixture of desoxy-alpha, hop oils and hop waxes. Figs. 1B-10B refers to the use of
25 hop extract "b", which contained 65% (w/v) beta acids. Fig. 1C-10C refer to hop
26 extract "c" which contained 6% (w/v) post beta acids in Tween 80. In each case the
27 hop extract was made up as a solution in 50 % ethanol, and added to achieve 1, 5, 10,
28 50 and 100 ppm. A control with 50 % ethanol but without hop resin was included.

29 The organisms targeted in this invention included 8 strains of Clostridium
30 botulinum and two strains of Clostridium difficile, as listed below:

1 Clostridium botulinum:

- 2 • Proteolytic type A: 56A, 62A
- 3 • Proteolytic type B: 213B, Lamanna-Okra B,
- 4 • Non-proteolytic type B: 17B, 4848B,
- 5 • Non-proteolytic type E: Alaska E, Beluga E

6
7 Clostridium difficile:

- 8 • 43255
- 9 • 10463

10

11 These organisms are toxicogenic and have been involved in human intoxication or
12 infections. The inhibition of Clostridium botulinum by hop extracts in broth media
13 was established as follows:

14 Eight strains of Clostridium botulinum were inoculated as spores separately
15 into tubes of 10 ml trypticase peptone-glucose-yeast extract (TPGY) broth containing
16 5 different levels (1, 5, 10, 50 and 100 ppm) of three hop extracts. Before inoculation,
17 spores were treated with a heat treatment to activate them in order to achieve
18 maximum germination. For proteolytic strains, spores were heat treated at 80°C for
19 10 min and spores from non-proteolytic strains were treated at 60°C for 20 min.
20 Dilutions were made to have an initial inoculum ranging between 2×10^7 and 3×10^7
21 spores/ml.

22 Clostridium difficile strains were incubated in Brain Heart Infusion (BHI),
23 0.1% Yeast Extract (UYE) broth at 37°C.

24 As noted, hop extracts "a", "b" and "c" were tested at five different
25 concentrations in the final medium: 1, 5, 10, 50, and 100 ppm. The tubes were
26 incubated at 30°C for one week. Growth (measured as increased absorbance) was
27 monitored by optical density (O.D. at 660 nm) at one, two and seven days. Controls
28 (only broth) and ethanol controls were inoculated with the spores but hop extracts
29 were not added. All combinations of variables were tested in duplicate and replicated
30 at least once.

1 With attention now directed at Figs. 1A, 1B and 1C through 10A, 10B and
2 10C, as illustrated therein, hop extracts "a" and "b" produced inhibitory activity
3 towards all eight Clostridium botulinum strains at a concentration as low as 1 ppm,
4 and more preferably at concentrations of 5, 10, 50 and 100 ppm. Accordingly, 5-100
5 ppm of hop extracts "a" and "b" were found as the most preferred in the broad context
6 of the present invention as applied to the Clostridium botulinum strain. Similarly,
7 spores of Clostridium difficile strains were inhibited by hop extracts "a", "b" and "c"
8 also at concentrations as low as 1 ppm, and more preferably at concentrations of 5, 10,
9 50 and 100 ppm, establishing effectiveness at the similar preferred range of 5-100
10 ppm.

11 The results above confirm that with regards to botulinum, hop extracts, quite
12 apart from the known use in beer, have proven to be uniquely suited to provide
13 effective inhibitory activity against this very important food pathogen. In addition,
14 hop extracts also have shown their inhibitory activity against Clostridium difficile
15 strains. The hop extracts therefore may be conveniently incorporated into a food
16 product by dipping or spraying the food product with a solution of the extracts or
17 alternatively added to a suitable vehicle such as an oral formulation to treat or prevent
18 disease caused by the above microbes.

19 In addition to the above, those skilled in the art will recognize herein that the
20 present invention also relates to the preparation of disinfectant compositions to inhibit
21 growth, and pharmaceutical compositions to prevent transmission, of the pathogens
22 identified herein, wherein said compositions comprise at least 1 ppm of hop extracts,
23 or more preferably, 5, 10, 50 and 100 ppm, and/or the specific range between about 5-
24 100 ppm.

CLAIMS

- 1
2 1. A process comprising applying hop extract or the components of hop
3 extract to a food product or beverage to inhibit growth of Clostridium botulinum in
4 said food product or beverage, wherein to incorporate about 1 ppm or greater of said
5 hop extract or said components of hop extract.
- 6 2. The process of claim 1, characterized by one or more of the following
7 features:
 - 8 (a) wherein said hop extract contains a beta-acid;
 - 9 (b) wherein the extract is added as a solution in ethanol to achieve at least
10 5 ppm concentration;
 - 11 (c) wherein the extract is solubilized by Tween 80 or other surface active
12 agents;
 - 13 (d) wherein said food product or beverage contains 5-100 ppm hop
14 extract.;
 - 15 (e) wherein the hop extract contains a mixture of beta-acid, alpha-acid and
16 desoxy alpha acid, along with hop oils, hop waxes and/or other hop constituents;
 - 17 (f) wherein the hop extract contains about 65% beta acids;
 - 18 (g) wherein the solution of hop extracts is applied to the food product by
19 dipping the food product in said solution of hop extracts; and
 - 20 (h) wherein the solution of hop extracts is applied to the food product by
21 spraying said solution onto said food product.
- 22 3. A solid food containing about 1 ppm or greater amount of hop extracts
23 to prevent growth of Clostridium botulinum.
- 24 4. The food product of claim 3, characterized by one or more of the
25 following features:
 - 26 (a) which contains 5-100 ppm hop extract;
 - 27 (b) wherein said hop extracts contain a mixture of beta-acids, alpha-acids,
28 desoxy-alpha acids, hop oils, hop waxes and/or other hop constituents; and
 - 29 (c) wherein said hop extracts contain beta acids.

1 5. A process comprising applying a solution containing hop extract to a
2 food product or beverage to inhibit growth of Clostridium difficile in the intestine or
3 stomach, wherein said product or beverage provides at least 1 ppm of said hop extract
4 to said intestine or stomach.

5 6. The process of claim 5, characterized by one or more of the following
6 features:

7 (a) wherein said hop extract contains a mixture of beta-acids, alpha-acids,
8 desoxy-alpha acids, hop oils and hop waxes;

9 (b) wherein said hop extract is added in ethanolic solution;

10 (c) wherein the hop extract contains beta acids;

11 (d) wherein the hop extract is solubilized by Tween 80 or other surface
12 active agents;

13 (e) wherein the solution of hop extract is applied to the food product by
14 dipping the food product in said solution of hop extract; and

15 (f) wherein the solution of hop extract is applied to the food product by
16 spraying said solution onto said food product.

17 7. A food product or beverage comprising hop extract or the components
18 of hop extract wherein said food product or beverage delivers about 1 ppm or greater
19 of hop extract or the components of hop extract in the stomach or intestine to prevent
20 growth of Clostridium difficile.

21 8. The food product of claim 7, characterized by one or more of the
22 following features:

23 (a) wherein the hop extract has been added to said food as an ethanolic
24 solution;

25 (b) wherein said food contains 5-100 ppm hop extract;

26 (c) wherein said hop extract contains a mixture of beta-acids, alpha-acids,
27 desoxy-alpha acids, hop oils, hop waxes and/or other hop constituents; and

28 (d) wherein said hop extracts contains 65 % (w/v) beta acids.

1 9. A disinfectant composition to prevent transmission of Clostridium
2 botulinum and/or Clostridium difficile comprising about 1 ppm or greater amount of
3 hop extract or components of hop extract.

4 10. A pharmaceutical composition to inhibit the growth of Clostridium
5 difficile and/or Clostridium botulinum comprising about 1 ppm or greater amount of
6 hop extract or components of hop extract.

7

8



Application No: GB 9821923.1
Claims searched: 7-10

Examiner: Diane Davies
Date of search: 18 January 1999

Patents Act 1977
Search Report under Section 17

Databases searched:

UK Patent Office collections, including GB, EP, WO & US patent specifications, in:
UK CI (Ed.Q): A5B: BE
Int CI (Ed.6): A61K 35/58
Other: Online: EPODOC, JAPIO, PHARM, TXTE, WPI

Documents considered to be relevant:

Category	Identity of document and relevant passage	Relevant to claims
X	EP 0606599 A (Miller Brewing Co.) Whole document: oral care compositions containing hop acids or their salts to inhibit bacterial growth.	7-10
X	EP 0681029 A (Zuckerforschung Tulln GmbH) Whole document: preventing the growth of thermophilic microorganisms in sugar solutions by using hop extracts.	7-10
X	US 5286506 A (Bio-Technical Resources) Whole document: inhibition of food pathogens such as <i>Clostridium perfringes</i> by using hop extracts.	7-10
X	DE 2749274 A (S.S. Steiner Inc.) Whole document: use of hop extracts as a bacteriacide in deodorant compositions.	7-10

X	Document indicating lack of novelty or inventive step	A	Document indicating technological background and/or state of the art.
Y	Document indicating lack of inventive step if combined with one or more other documents of same category.	P	Document published on or after the declared priority date but before the filing date of this invention.
&	Member of the same patent family	E	Patent document published on or after, but with priority date earlier than, the filing date of this application.